

I. ENVIRONMENTAL HEALTH EVALUATION
Adult Court and Temporary Holding Facilities

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
Article 12. Food				
Approach for Providing Food Service <i>(Not applicable for CH.)</i> <i>The California Retail Food Code, CalCode (HSC Division 104, Part 7, Chapter 1-13 Section 11370 et seq.) has been incorporated into Title 15 for local detention facilities through the rulemaking process.</i> Food served in the facility is prepared in the facility. If "No," respond to items 1 and 2 below prior to continuing with the checklist.				
1. Food is prepared at another city or county detention facility.				
2. Food is contracted through a private vendor who had been inspected and complies with provisions of CalCode.				
1245 Kitchen Facilities, Sanitation and Food Service <i>(Not applicable for CH.)</i> Kitchen facilities, sanitation, and food preparation, service and storage comply with standards set forth in CalCode.				
In facilities where inmates prepare meals for self-consumption, or where frozen meals or prepared food from other facilities permitted pursuant to HSC §114381 is (re)heated and served, the following CalCode standards may be waived by the local health officer. <i>(Note: while the regulation uses the word "waived," the intent is that the inspector exercises professional latitude to approve alternative methods that provide for food safety and sanitation in these situations.)</i>				
HSC § ; 114130-114141				
HSC § 114099.6, 114095-114099.5, 114101-114109, 114123 and 114125 if a domestic or commercial dishwasher, capable of providing heat to the surface of utensils of at least 165 degrees Fahrenheit, is used to clean and sanitize multi-service utensils and multi-service consumer utensils;				
HSC §114149-114149.3 except that, regardless of such a waiver, the facility shall provide mechanical ventilation sufficient to remove gases, odors, steam, heat, grease, vapors and smoke from the kitchen;				
HSC § 114268-114269				
HSC §. 114279-114282				

ARTICLE/SECTION	YES	NO	N/A	COMMENTS
1246 Food Serving and Supervision Policies and procedures ensure that appropriate work assignments are made and food handlers are adequately supervised. Food is prepared and served only under the immediate supervision of a staff member.				
Article 14. Bedding and Linens				
1270 Standard Bedding and Linen Issue <i>(Not applicable for CH.)</i> The standard issue of clean suitable bedding and linens, for each inmate held for longer than 12 hours includes:				
One serviceable mattress which meets the requirements of Title 15 § 1272;				
One mattress cover or one sheet;				
One blanket, or more, depending upon climatic conditions.				
1272 Mattresses <i>(Not applicable for CH.)</i> Mattresses are enclosed in an easily cleaned, non-absorbent ticking and conform to the size of the bunk as referenced in Title 24, Section 470 A.3.5 Beds (at least 30" wide X 76" long).				
Any mattress purchased for issue to an inmate in a facility, which is locked to prevent unimpeded access to the outdoors, is certified by the manufacturer as meeting all requirements of the State Fire Marshal and Bureau of Home Furnishings for penal mattresses at the time of purchase.				
Article 115. Facility Sanitation and Safety				
1280 Facility Sanitation, Safety and Maintenance There are policies and procedures for the maintenance of an acceptable level of cleanliness, repair and safety throughout the facility.				
The plan provides for a regular schedule of housekeeping tasks and inspections to identify and correct unsanitary or unsafe conditions or work practices.				
Other Applicable Codes				
Title 24, Uniform Building Code – Plumbing Toilet bowls, wash basins, drinking fountains, and showers are clean and in good repair.				
Title 24, Uniform Building Code – Cleanliness and Repair Floors, walls, windows, grillwork and ceilings are clean and in good repair.				
Title 24, Part 1, 13-102(c)6 – Heating and Cooling There is provision for a comfortable living environment in accordance with the heating, ventilating, and air conditioning requirements of Parts 2 and 4 and energy conservation requirements of Part 6, Title 24, CCR.				

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Title 24, Uniform Plumbing Code – Floor Drains				
Floor drains are flushed at least weekly.				
Traps contain water to prevent escape of sewer gas.				
Grids and grates are present.				
Title 24, Part 2, 470A.3.6 – Lighting				
Lighting in housing units, dayrooms and activity areas is sufficient to permit easy reading by a person with normal vision.				
20 foot candles light are provided at desk level and in the grooming area. <i>(Applicable to facilities constructed after 1980.)</i>				
Lighting is centrally controlled or occupant controlled in housing cells or rooms.				
Night lighting provides good vision for supervision. <i>(Applicable to facilities constructed after 1980.)</i>				
CA Safe Drinking Water Act				
Potable water is supplied from an approved source in satisfactory compliance with this Act.				
Local Ordinances				
Solid, toxic and infectious wastes are disposed of in accordance with state and local laws and regulations.				
HSC § 114244-114245.8				
The facility is free of vermin (or vermin signs), and general housekeeping is satisfactory.				
General Industry Safety Order, Title 8-3362				
The facility is free of structural and other safety hazards.				

Summary of environmental health evaluation: